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1. (original) A method for treating a vegetable material with a view to improving the solubility of the non-starch polysaccharides contained in it, characterised in that the material is crushed by using mechanical energy in an amount of 0.15-0.39 kWh/kg to a particle size less than 100 μm , at least a major portion of the cells containing non-starch polysaccharides in the material being damaged during crushing, to produce particles containing non-starch polysaccharides with an improved solubility as the product is contacted with dissolving mediums.
2. (original) A method as defined in claim 1, characterised in that at least a major portion of the non-starch polysaccharides contained in the cells end up in particles as produced by the crushing with a particle size smaller than that of the respective initial cell of the non-starch polysaccharide.
3. (currently amended) A method as defined in claim 1 ~~or~~ 2, characterised in that the material to be crushed is formed partly or completely of grains of corn, such as oat, rye or barley, or fractions of these.
4. (original) A method as defined in claim 3, characterised in that the material is crushed to a particle size less than 50 μm and most advantageously less than 20 μm .
5. (original) A method as defined in claim 4, characterised in that the material contains aleuron and/or subaleurone layers of grains, which are crushed to a particle size less than 50 μm , preferably less than 20 μm .

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6. (currently amended) A method as defined in ~~any of the preceding claims,~~ claim 1, characterised in that the method yields improved solubility of β -glucan or pentosan.
7. (currently amended) A method as defined in ~~any of the preceding claims,~~ claim 1, characterised in that the material to be crushed contains amylopectin or a material rich in amylopectin, such as waxy rich or waxy barley.
8. (original) A method as defined in claim 7, characterised in that the material to be crushed contains amylopectin or a material rich in amylopectin mixed with another biological material containing non-starch polysaccharides, such as oat grains or their fractions.
9. (currently amended) A method as defined in ~~any of the preceding claims,~~ claim 1, characterised in that the mechanical energy is generated by the joint effect of heat, pressure and shearing forces.
10. (currently amended) A method as defined in ~~any of the preceding claims,~~ claim 1, characterised in that crushing is preformed by extrusion.
11. (original) A method as defined in claim 10, characterised in that the material to be crushed is pre-treated to moisture in the range from 6 to 20%.
12. (currently amended) A method as defined in ~~any of claims 1-9,~~ claim 1, characterised in that the material to be crushed is mixed with a greater amount of liquid medium and the mixture is homogenised under a pressure of 50 to 800 bar.

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13. (currently amended) A particulate product obtained by a method defined in ~~any of the preceding claims,~~ claim 1, characterised in that the product contains a vegetable material, which has been crushed to form particles of a size less than 100 µm, in which at least a major portion of the cells containing non-starch polysaccharides in the material has been damaged, the non-starch polysaccharides contained in the crushed particles having enhanced solubility in an aqueous phase with which the product has been brought into contact.

14. (currently amended) Use of material treated by a method defined in ~~any of claims 1-12~~ claim 1 in a food or a fodder, in which the non-starch polysaccharides have improved solubility in the digestive tract.

15. (original) Use of the material treated as in claim 7 for controlled viscosity increase.